



LUNCH

GORAT'S



STARTERS

Truffalo Shrimp (8)	16
Buttermilk Fried Butterflied Shrimp, Truffle Oil, Buffalo Sauce, with Bleu Cheese Dressing	
Toasted Ravioli	12
Cheese Stuffed Pasta, Hand Breaded & Fried Golden, w/ Marinara	
Onion Rings	12
Hand Breaded, w/ Chipotle Ranch	
Baked Ciabatta Baguette	4
w/ House Whipped Butter / Truffle Butter +2	
Billionaire Deviled Eggs	10
Butter Whipped Egg Yolk Filling, Candied Bacon, Champagne Vinegar, Scallions, Dijon, Cayenne, Smoked Paprika, Truffle Oil	
Truffle Fries	12
Hand Cut Fries, Truffle Oil, Romano Cheese, Scallions, Roasted Garlic Aioli	
Loaded Baked Potato Soup	5/7
Topped with Bacon, Cheese, and Chives	
Steak House Chili	7/10
Beef Tenderloin, House Ground Steak, Peppers, Onions, Mushrooms, Tomatoes, Garlic, & Beans	
Small Caesar Salad	8
Romaine, Bacon, Red Onion, Grape Tomato, Romano Cheese & Croutons	
House Salad	3
Mixed Greens, Grape Tomato, Red Onion, Cucumber, Choice of Dressing	
House Italian, Ranch, Bleu Cheese, Dorothy Lynch Add Bleu Cheese Crumbles +2 Anchovies +2	

SALADS

Steakhouse Wedge	15
Wedge of Iceberg Lettuce, Bleu Cheese Dressing, Bleu Cheese Crumbles, Grape Tomato, Bacon, Red Onion, Balsamic Glaze Add Chicken +8 / Shrimp, Salmon, or Steak +12	
Large Caesar Salad	15
Romaine, Bacon, Red Onion, Grape Tomato, Romano Cheese, Croutons Add Chicken +8 / Shrimp, Salmon, or Steak +12	

SANDWICHES

Served with Hand Cut Fries

Gorat's Reuben	13/18
Thick Cut Corned Beef Braised Overnight, Bavarian Kraut, Melted Gruyere, Homemade 1000 Island, Locally Made Caraway Rye	
Gorat's Steak Burger*	22
House Ground Steak, American Cheese, Gorat's Famous Sauce, Locally Made Bun, Lettuce, Tomato, Pickle, & Onion Add Bacon +2	
Steak & Frites	22
Hanger Steak, Roasted Garlic Aioli, Grilled Onions, Arugula, Sourdough, Fries	
Smoked Salmon BLT	20
Norwegian Hot Oaked Smoked Salmon, Candied Bacon, Roasted Tomato, Arugula, Honey Lemon Vinaigrette, Red Onion, Whipped Cream Cheese, Locally Made Bun	
French Dip	13/18
Shaved Prime Rib, Grilled Onions, Gruyere, Rosemary Aioli, Ciabatta, Au Jus	
Prime Rib Melt	18
Shaved Prime Rib, Grilled Onion, American Cheese, Sourdough, Au Jus	
Patty Melt	22
House Ground Steak, Gruyere, Grilled Onions, 1000 Island, Grilled Sourdough	



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FROM THE GRILL

Our Steaks are Hand-Cut, Expertly Seared with a Crust that Locks in Flavor, and Brushed with Butter for a Perfect Finish. All From the Grill Entrees served with Choice of Hand-Cut Fries, Yukon Mash, or Vegetable

Whiskey Ribeye*

Full Flavor, High Marbled Cut, Brushed with Whiskey Glaze
12 oz **44** / 16 oz **52** / 20 oz **60**

Filet Mignon*

Lean & Fork Tender
6 oz **42** / 8 oz **52** / 10 oz **62**

New York Strip*

12 oz Classic Cut **46**

22 Oz T-Bone*

NY Strip & Small Filet on the Bone **60**

24 oz Nebraska Porterhouse*

A Bigger, Thicker Cut T-Bone w/ a Full Filet **65**

USDA Prime NY Strip*

14 oz Cut with High Marbling **62**

Atlantic Salmon

Fresh Hand-Cut & Charbroiled 8 oz Filet with Charred Lemon **24**

Grilled Garlic & Herb Chicken Breast

Marinated and Charbroiled 8 oz Chicken Breast **20**

A LA CARTE

Garlic & Chive Yukon Mash **5**

Hash Browns **6**

Vegetable **5**

Hand-Cut Fries **5**

ITALIAN

Spaghetti & Meatball **18**

Homestyle Italian Meatball & House-Made Marinara on Spaghetti

Linguini Basilico **15**

Linguini tossed in Basil, Garlic & Romano Pesto, topped with Sauteed Tomatoes
Add Chicken **+8** / Shrimp or Salmon **+12** / Steak* **+12**

Pasta Alfredo **15**

Mostaccioli Pasta in a Romano Garlic Cream Sauce
Add Chicken **+8** / Shrimp or Salmon **+12** / Steak* **+12**

O.G Meat Sauce **18**

Original Gorat's 1940's Recipe. Beef Tenderloin, House-Ground Steak, Rich Tomato Sauce, Spaghetti. W/ Grilled Garlic Bread
Add Hot Italian Link **+6** / Meatball **+5**

HOMESTYLE

Grilled Meatloaf **22**

House-Ground Steak, Ground Pork, Seasoned and wrapped in Thick Cut Black Pepper Brown Sugar Bacon, Yukon Mash, Mushroom Gravy

Chopped Steak* **22**

Course Ground Filet, Ribeye, & Striploin, Yukon Mash, Mushroom Gravy

Chicken Fried Steak **26**

Tenderized NY Strip Buttermilk Breaded and Griddle Cooked, Yukon Mash, Country Gravy

Chicken Fried Chicken **22**

Buttermilk Fried 8 oz Chicken Breast, Yukon Mash, Country Gravy

*Per Nebraska Food Code; 81-2,272.17 "Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of foodborne illness."